

## MAIN COURSES



### SIGNATURE COCKTAILS

12



#### CIDER MULE

vodka, apple cider, lemon,  
Blenheim's ginger ale

#### SANGUINELLO COCKTAIL

tequila, blood orange,  
lime, cinnamon simple syrup

#### PLANTER'S PUNCH

dark rum, lime, sugar,  
bitters, nutmeg

#### WHISKEY SOUR

brandy cherry juice,  
lemon & lime, simple syrup,  
egg white

#### AVIATION COCKTAIL

Bristow gin, Luxardo,  
crème de violette, lemon

#### FRONT PORCH THYME

High Noon grapefruit vodka,  
lemonade iced tea,  
Jack Rudy tonic

#### THE BARN RAISER

honey-infused bourbon,  
Blenheim's ginger ale,  
orange bitters

#### RYE WIRE

Ritterhouse rye,  
High Wire amaro, Aperol, lemon

#### RED HARBOR RUM OLD FASHIONED

orange bitters, orange peel,  
brandy cherry

### WITH LOCAL FARM EGGS



#### GRILLED STEAK & EGGS\*

10 oz. prime ribeye, fried eggs,  
broccoli & cheese,  
crispy potatoes  
22

#### FRIED OYSTER BENEDICT\*

poached eggs, English muffin,  
local kale, hollandaise  
18

#### MEPKIN ABBEY MUSHROOM OMELET\*

spinach, goat cheese,  
pickled sweet peppers, basil,  
fresh fruit  
16

#### BREAKFAST SANDWICH\*

house corned beef,  
scrambled eggs, fontina cheese,  
caramelized onions,  
grilled ciabatta bread  
choice of side  
14

#### SHRIMP & GRITS

house sausage, country ham,  
tomatoes, green onions, garlic,  
Geechie Boy grits  
18

#### GRILLED

#### SALMON SALAD\*

arugula, couscous, feta cheese,  
toasted pine nuts, dried fruit,  
lemon shallot vinaigrette  
17

#### JUMBO LUMP CRAB SALAD

avocado toast,  
heirloom tomato salad,  
Bulls Bay red mash sea salt  
19

#### GRILLED CHICKEN & APPLE SALAD

blue cheese, country ham,  
spiced pecans,  
white balsamic vinaigrette  
16

#### SOUTHERN FRIED CHICKEN & TOASTED BENNE SEED WAFFLES

sorghum mustard, maple syrup,  
fresh fruit  
17

#### GRILLED LOCAL TROUT

Carolina Gold rice, bok choy,  
shiitake mushrooms, benne seed,  
white miso  
18

#### FRIED CHICKEN LIVERS

Geechie Boy yellow grits,  
caramelized onion jus,  
sweet pepper relish  
14

#### PICNIC PLATE

petit salad, country pâté, pimento  
cheese toast, local farm egg,  
house pickled vegetables  
16

#### SOUTHERN MEDLEY

grilled chicken breast, zucchini,  
eggplant, tomatoes, basil pesto,  
balsamic vinaigrette,  
goat cheese croutons  
16

#### GRASS FED BEEF HAMBURGER\*

bibb lettuce, tomato, red onion,  
toasted benne seed bun,  
choice of side  
14  
add Heritage Farm bacon, cheddar,  
fontina or pimento cheese  
\$1.00 each

### SUNRISE SPARKLER



#### HALF BOTTLE PROSECCO

25

#### FULL BOTTLE CAVA

45

served with peach nectar,  
pomegranate juice,  
blood orange juice

### SOUPS



#### BUTTERNUT SQUASH BISQUE

pecan crumble, local crème fraîche  
9

#### CHARLESTON CREAM OF CRAB

blue crab, sherry, mace  
8

### SALADS & APPETIZERS



#### STEAMED CLAMS

Clammer Dave's clams, parsley,  
roasted garlic cream,  
grilled baguette  
14

#### HOUSE SMOKED SALMON

petit arugula & cucumber salad,  
horseradish cream,  
grilled rye bread  
12

#### RICOTTA CHEESE CRÊPE

fresh berries, granola, local honey  
12

#### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef, capers,  
Parmesan cheese,  
grilled baguette  
14

#### HOUSE SALAD

baby lettuces,  
shaved root vegetables,  
pickled fennel,  
toasted pumpkin seeds,  
choice of buttermilk ranch,  
red wine Dijon, balsamic,  
lemon shallot or  
soy vinaigrette  
9

### SIDES

5



Side Salad  
Geechie Boy Yellow Grits  
Cole Slaw  
Fresh Fruit  
Crispy Potatoes  
Braised Collard Greens

EXECUTIVE CHEF  
Russ Moore

GENERAL MANAGER  
Peter Pierce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Gluten Free Menu

## MAIN COURSES



- SIGNATURE COCKTAILS**  
12
- CIDER MULE**  
vodka, apple cider, lemon, Blenheim's ginger ale
- SANGUINELLO COCKTAIL**  
tequila, blood orange, lime, cinnamon simple syrup
- PLANTER'S PUNCH**  
dark rum, lime, sugar, bitters, nutmeg
- WHISKEY SOUR**  
branded cherry juice, lemon & lime, simple syrup, egg white
- AVIATION COCKTAIL**  
Bristow gin, Luxardo, crème de violette, lemon
- FRONT PORCH THYME**  
High Noon grapefruit vodka, lemonade iced tea, Jack Rudy tonic
- THE BARN RAISER**  
honey-infused bourbon, Blenheim's ginger ale, orange bitters
- RYE WIRE**  
Ritterhouse rye, High Wire amaro, Aperol, lemon
- RED HARBOR RUM OLD FASHIONED**  
orange bitters, orange peel, branded cherry
- WITH LOCAL FARM EGGS**
- GRILLED STEAK & EGGS\***  
10 oz. prime ribeye, fried eggs, broccoli & cheese, crispy potatoes  
22
- FRIED OYSTERS\***  
poached eggs, local kale, hollandaise  
18
- MEPKIN ABBEY MUSHROOM OMELET\***  
spinach, goat cheese, pickled sweet peppers, basil, fresh fruit  
16
- BREAKFAST STACK\***  
house corned beef, scrambled eggs, fontina cheese, caramelized onions, choice of side  
14

- SHRIMP & GRITS**  
house sausage, country ham, tomatoes, green onions, garlic, Geechie Boy grits  
18
- GRILLED SALMON SALAD\***  
arugula, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette  
17
- JUMBO LUMP CRAB SALAD**  
crushed avocado, heirloom tomato salad, Bulls Bay red mash sea salt  
19
- GRILLED CHICKEN & APPLE SALAD**  
blue cheese, country ham, spiced pecans, white balsamic vinaigrette  
16
- GRILLED CHICKEN BREAST PLATE**  
crispy potatoes, Broccoli & Parmesan cheese, sorghum mustard  
17
- GRILLED LOCAL TROUT**  
Carolina Gold rice, bok choy, shitake mushrooms, benne seed, white miso  
18
- FRIED CHICKEN LIVERS**  
Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish  
14
- PICNIC PLATE**  
petit salad, country pâté, pimento cheese, local farm egg, house pickled vegetables  
16
- SOUTHERN MEDLEY**  
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese quenelles  
16
- GRASS FED BEEF HAMBURGER\***  
bibb lettuce, tomato, red onion, choice of side  
14  
add Heritage Farm bacon, cheddar, fontina or pimento cheese \$1.00 each

- SUNRISE SPARKLER**
- HALF BOTTLE PROSECCO**  
25
- FULL BOTTLE CAVA**  
45  
served with peach nectar, pomegranate juice, blood orange juice
- SOUP**
- BUTTERNUT SQUASH BISQUE**  
local crème fraîche  
9
- SALADS & APPETIZERS**
- STEAMED CLAMS**  
Clammer Dave's clams, parsley, roasted garlic cream  
14
- HOUSE SMOKED SALMON**  
petit arugula & cucumber salad, horseradish cream  
12
- RICOTTA CHEESE**  
fresh berries, granola, local honey  
12
- GRASS FED BEEF CARPACCIO\***  
thinly sliced raw beef, capers, Parmesan cheese  
14
- HOUSE SALAD**  
baby lettuces, shaved root vegetables, pickled fennel, toasted pumpkin seeds, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette  
9
- SIDES**  
5
- Side Salad  
Geechie Boy Yellow Grits  
Cole Slaw  
Fresh Fruit  
Crispy Potatoes  
Braised Collard Greens

EXECUTIVE CHEF  
Russ Moore

GLUTEN FREE MENU

GENERAL MANAGER  
Peter Pierce

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